

WEST[Help](#)[Logout](#)[Main Menu](#)[Search Form](#)[Posting Counts](#)[Show 8 Numbers](#)[Edit 8 Numbers](#)**Search Results -**

Terms	Documents
soy adj beans and fresh and healthy and cook	3

Database: [All Databases \(USPT + EPAB + JPAB + DWPI + TDBD\)](#)

Refine Search:

soy adj beans and fresh and healthy and
cook**Search History**

<u>DB Name</u>	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u>
ALL	soy adj beans and fresh and healthy and cook	3	L8
ALL	soy adj beans and fresh and healthy	72	L7
ALL	soy adj beans and fresh	829	L6
ALL	soy adj beans	6530	L5
ALL	chitonase	4	L4
ALL	chitosan and (peanut adj butter) and oil	10	L3
ALL	chitosan and (peanut adj butter)	10	L2
ALL	chitosan	7655	L1

(FILE 'HOME' ENTERED AT 12:24:22 ON 18 FEB 2000)

FILE 'FSTA' ENTERED AT 12:24:26 ON 18 FEB 2000

L1	4746 S EMULSIFIER?
L2	445 S L1 AND FATTY ACIDS
L3	24 S L2 AND STEARIC
L4	1 S L3 AND FATTY ACID (P) EMULSIFIER
L5	378 S L2 AND FATTY ACIDS (P) EMULSIFIERS
L6	1 S L5 AND PEANUT BUTTER

(FILE 'HOME' ENTERED AT 11:02:49 ON 18 FEB 2000)

FILE 'FSTA' ENTERED AT 11:18:05 ON 18 FEB 2000

L1	499 S CHITOSAN
L2	20 S L1 AND OIL
L3	1 S L2 AND BIND?
L4	0 S L1 AND PEANUT (W) BUTTER
L5	4 S L1 AND PEANUT
L6	0 S L1 AND PEANUTBUTTER

21283 S1
54667 PEANUT
32758 BUTTER
1768 PEANUT (W) BUTTER
S2 1 S1 AND PEANUT (W) BUTTER

? t /9/1

2/9/1 (Item 1 from file: 6)
DIALOG(R)File 6:NTIS
Comp&distr 1998 NTIS, Intl Copyright All Righ. All rts. reserv.

0679203 NTIS Accession Number: PB-277 126/9/XAB
Shellfish Components Could Represent Future Food Ingredients
Bough, W. A.
Georgia Univ., Athens. Marine Extension Service.
Sponsor: National Oceanic and Atmospheric Administration, Rockville, Md.
Office of Sea Grant.
Report No.: NOAA-77121910
Oct 77 5p
Document Type: Journal article
Journal Announcement: GRAI7808
Sponsored in part by Grant NOAA-04-6-158-4417. Pub. in Food Product
Development, Oct 77.

Order this product from NTIS by: phone at 1-800-553-NTIS (U.S. customers); (703)605-6000 (other countries); fax at (703)321-8547; and email at orders@ntis.fedworld.gov. NTIS is located at 5285 Port Royal Road, Springfield, VA, 22161, USA.

NTIS Prices: PC A02

Contract No.: NOAA-04-3-158-4; NOAA-04-5-158-4

Although over a billion tons of chitin are synthesized annually, the polysaccharide has found little commercial use in America. Current applications of chitin and its derivative, **chitosan** are presented in this article. Chitin is a cellulose polymer present in fungal cell walls and exoskeletons of arthropods such as insects, crabs, shrimps, and lobsters. Microcrystalline chitin produced by controlled acid hydrolysis is suitable for use as a food thickener and stabilizer such as in mayonnaise and **peanut butter**. Other uses of chitin include enzyme purification and immobilization. At present, commercial production of chitin and **chitosan** is limited to pilot plant quantities, however it appears to be commercially feasible to produce between one and four million pounds of chitin/**chitosan** per year. A market study showed considerable interest in a mechanically separated protein from the shell waste as an ingredient in pet foods and fish diets for pond-raised salmon and trout.

Descriptors: *Chitins; *Shellfish; *Food additives; *Food industry; Polysaccharides; Cells(Biology); Market research; Proteins; Feeding stuffs; Fishes; Aquaculture; Gels; Arthropoda; Production; Law(Jurisprudence); Acceptability; Reprints

Identifiers: **Chitosan**; Sea Grant program; NTISCOMNOA

Section Headings: 98H (Agriculture and Food--Food Technology)

21283 S1
54667 PEANUT
32758 BUTTER
1768 PEANUT (W) BUTTER
S2 1 S1 AND PEANUT (W) BUTTER

? t /9/1

2/9/1 (Item 1 from file: 6)
DIALOG(R) File 6:NTIS
Comp&distr 1998 NTIS, Intl Copyright All Righ. All rts. reserv.

0679203 NTIS Accession Number: PB-277 126/9/XAB
Shellfish Components Could Represent Future Food Ingredients
Bough, W. A.
Georgia Univ., Athens. Marine Extension Service.
Sponsor: National Oceanic and Atmospheric Administration, Rockville, Md.
Office of Sea Grant.
Report No.: NOAA-77121910
Oct 77 5p
Document Type: Journal article
Journal Announcement: GRAI7808
Sponsored in part by Grant NOAA-04-6-158-4417. Pub. in Food Product
Development, Oct 77.

Order this product from NTIS by: phone at 1-800-553-NTIS (U.S.
customers); (703)605-6000 (other countries); fax at (703)321-8547; and
email at orders@ntis.fedworld.gov. NTIS is located at 5285 Port Royal Road,
Springfield, VA, 22161, USA.

NTIS Prices: PC A02

Contract No.: NOAA-04-3-158-4; NOAA-04-5-158-4

Although over a billion tons of chitin are synthesized annually, the
polysaccharide has found little commercial use in America. Current
applications of chitin and its derivative, **chitosan** are presented in
this article. Chitin is a cellulose polymer present in fungal cell walls
and exoskeletons of arthropods such as insects, crabs, shrimps, and
lobsters. Microcrystalline chitin produced by controlled acid hydrolysis is
suitable for use as a food thickener and stabilizer such as in mayonnaise
and **peanut butter**. Other uses of chitin include enzyme
purification and immobilization. At present, commercial production of
chitin and **chitosan** is limited to pilot plant quantities, however it
appears to be commercially feasible to produce between one and four million
pounds of chitin/**chitosan** per year. A market study showed
considerable interest in a mechanically separated protein from the shell
waste as an ingredient in pet foods and fish diets for pond-raised salmon
and trout.

Descriptors: *Chitins; *Shellfish; *Food additives; *Food industry;
Polysaccharides; Cells(Biology); Market research; Proteins; Feeding stuffs;
Fishes; Aquaculture; Gels; Arthropoda; Production; Law(Jurisprudence);
Acceptability; Reprints

Identifiers: **Chitosan**; Sea Grant program; NTISCOMNOA

Section Headings: 98H (Agriculture and Food--Food Technology)